

असाधारण

EXTRAORDINARY

भाग II—खण्ड 3—उप-खण्ड (ii)

PART II—Section 3—Sub-section (ii) प्राधिकार से प्रकाशित

PUBLISHED BY AUTHORITY

सं. 2611] नई दिल्ली, सोमवार, दिसम्बर 7, 2015/अग्रहायण 16, 1937 No. 2611] NEW DELHI, MONDAY, DECEMBER 7, 2015/AGRAHAYANA 16, 1937

स्वास्थ्य और परिवार कल्याण मंत्रालय

(भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण)

अधिसूचना

नई दिल्ली, 7 दिसम्बर, 2015

का.आ. 3294(अ).—भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण, खाद्य सुरक्षा और मानक अधिनियम, 2006 (2006 का 34) की धारा 43 की उपधारा (2) के अधीन प्रदत्त शिक्तियों का प्रयोग करते हुए, भारत के राजपत्र, असाधारण, भाग II, खंड (3), उपखंड (ii) तारीख 2 दिसंबर, 2014 में प्रकाशित, भारत सरकार में स्वास्थ्य और परिवार कल्याण मंत्रालय (भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण) की अधिसूचना सं. का.आ. 3038 (अ) में निम्नलिखित संशोधन करता है, अर्थात् :-

उक्त अधिसूचना में, सारणी और संबंधित प्रविष्टियों के स्थान पर निम्नलिखित रखा जाएगा, अर्थात् :-

सारणी-1		
क्रम सं.	रेफरल खाद्य प्रयोगशाला का नाम	स्थानीय क्षेत्र या राज्य या संघ
		राज्यक्षेत्र
(1)	(2)	(3)
1.	(i) निदेशक,	आंध्रप्रदेश, तेलगांना, उड़ीसा,
	सैंट्रल फूड लेबोरेट्री,	जम्मू और कश्मीर, कर्नाटक, केरल
	3 केवाईडी स्ट्रीट, कोलकाता - 700016	और तमिलनाडु

5096 GI/2015 (1)

	(ii) निदेशक,	
	फूड रिसर्च एंड स्टैंडर्डडाइजेशन लेबोरेट्री,	
	अहिंसा खंड- II, इंदिरापुरम, गाज़ियाबाद 201014	
2.	(i) निदेशक,	बिहार, गोवा, दिल्ली, झारखंड,
	फूड सेफ्टी और एनालिटीकल क्वालिटी कंट्रोल लेबोरेट्री,	मध्यप्रदेश, वैस्ट बंगाल, संघ
	सी/ओ सैंट्रल फूड टैक्नोलोजिकल रिसर्च इंस्टीट्यूट, मैसूर-	राज्यक्षेत्र दादर और नागर हवेली,
	570013	दमन और दीयू और पुडुचेरी
	(ii) निदेशक,	
	स्टेट पब्लिक हैल्थ लेबोरेट्री,	
	स्टावली रोड़, कैंटोनमेंट वाटर वर्क्स कम्पाउंड,	
	पुणे – 411001	
3.	(i) निदेशक,	अरुणाचल प्रदेश, छत्तीसगढ़,
	स्टेट पब्लिक हैल्थ लैब्रोटरी,	मणिपुर, मेघालय, मिज़ोरम,
	स्टावली रोड़, कैंटोनमेंट वाटर वर्क्स कम्पाउंड,	 नागालैंड, उत्तरप्रदेश, सिक्किम,
	पुणे – 411001	 त्रिपुरा, उत्तराखंड और संघ
		राज्यक्षेत्र अंडमान और निकोबार
	 (ii) निदेशक,	द्वीप और लक्षद्वीप
	सैंट्रल फूड लेबोरेट्री,	
	्र के बाईडी स्ट्रीट, कोलकाता - 700016	
4.	(i) निदेशक,	
7.	्रा प्रायस्यः, फूड रिसर्च एंड स्टैंडर्डडाइजेशन लेबोरेट्री,	्रिदेश, महाराष्ट्रा, राजस्थान,
		प्रदेश, महाराष्ट्रा, राजस्थान, पंजाब, आसाम और चंडीगढ़
	अहिंसा खंड-II, इंदिरापुरम, गाज़ियाबाद 201014	पजाब, आसाम आर चडागढ़ संघराज्य क्षेत्र
	निदेशक,	। सवराज्य दा त्र
	फूड सेफ्टी और एनालिटीकल क्वालिटी कंट्रोल लेबोरेट्री, सी/ओ	
	सैंट्रल फूड टैक्नोलोजिकल रिसर्च इंस्टीट्यूट, मैसूर-570013	

सारणी-2		
क्रम सं.	रेफरल खाद्य प्रयोगशाला का नाम	यहां नीचे परिभाषित परीक्षण के विस्तार के
		अनुसार पूरे भारत में
(1)	(2)	(3)
5.	निदेशक,	फलों और सब्जियों, अनाजों और दालों, मसालों
	इंडियन इंस्टीट्यूट ऑफ हॉटीकल्चर रिसर्च,	(कड़ी पत्तों) का जीवनाशकमार अवशिष्ट
	हिसारघाटा लेक पोस्ट, बेंगलुरु – 560 089	विश्लेषण, ताजा और प्रसंस्कृत खाद्य उत्पादों का
		पौष्टिक समीपस्थ और सूक्ष्म जैविक विश्लेषण
6.	निदेशक,	सब्जियों में जीवनाशकमार अवशिष्ट, भारी
	इंडियन इंस्टीट्यूट ऑफ वेजीटेबल रिसर्च,	धातुओं, माइक्रोवियल संदूषकों, माइकोटॉक्सिन,
	पोस्ट बैग सं. 01, पी ओ जकहिनी, (शहंशाहपुर),	प्रतिजैविकी, रोगाणुनाशों, कलरिंग एजेंट,
	वाराणसी – 221 305	अपमिश्रकों, खाद्य व्यसनकारी, फोटो
		हीमाग्लूटीनिन, एलर्जन इत्यादि का विश्लेषण ।

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7.	निदेशक,	मसालों में रासायनिक संदूषकों (नाशकजीवमार
	क्वालिटी इवैल्यूशन लेबोरेट्री, स्पाइसेस बोर्ड,	अवशिष्ट, भारी धातुओं, अवैध रंजकों और किसी
	पल्लरीवट्टम पी. ओ., कोची – 682025	अन्य रासायनिक संदूषकों), माइकोटॉक्सिन
		(एफलाटाक्सिन, ऑकराटाक्सिन, इत्यादि),
		माइक्रोब्यिल संदूषकों भौतिक संदूषकों और अपमिश्रकों का विश्लेषण
8.	निदेशक,	-यथोक्त-
	क्वालिटी इवैल्यूशन लेबोरेट्री, स्पाइसेस बोर्ड,	
	छुटुघंटा सेंटर, जी टी रोड़, गंटूर – 522004	
9.	निदेशक,	-यथोक्त-
	क्वालिटी इवैल्यूशन लेबोरेट्री,	
	स्पाइसेस बोर्ड, प्लाट नं. आर – 11,	
	सिपकोट इंड्रस्ट्रियल कंप्लैक्स,	
	चेन्नई – 601201	
10.	निदेशक,	-यथोक्त-
	क्वालिटी इवैल्यूशन लेबोरेट्री,	
	स्पाइसेस बोर्ड, फर्स्ट फ्लोर, बैंकिंग कंप्लैक्स II,	
	सैक्टर 19ए, वाशी, नवी मुंबई – 400703	
11.	एक्टिंग डायरेक्टर, सैंटर फॉर एनालिसिस एंड लर्निंग इन लाइवस्टोक इन फूड (काल्फ) राष्ट्रीय डेयरी विकास बोर्ड (एनडीडीबी), आनंद-	दूध और दुग्ध उत्पाद, दूध और दुग्ध उत्पादों में नाशकजीवमार, प्रतिजैविकी पशु चिकित्सा औषधि, माइक्रोवियल संदूषकों और माइक्रो टाक्सिन, भारी धातुओं, पोलीसाइक्लिक
	388001, गुजरात	ऐरोमैटिक हाइड्रोकार्बन, डायोक्सिन, अन्य उभरते हुए संदूषकों और माइक्रोवियल प्राचलों का विश्लेषण
12.	निदेशक,	वसा और तेलों में आर्द्रता का विश्लेषण, हैक्सेन
	काउंसिल ऑफ साइंटिफिक एंड इंडस्ट्रियल रिसर्च	अघुलनशील पदार्थ, अम्लतत्व, असाबुनीकरणीय
	इंडियन इंस्टीट्यूट ऑफ कैमिकल टैक्नोलोजी,	पदार्थ, आयोडीन तत्व, साबुनीकरण तत्व एनिल
	उप्पल रोड़, टर्नका, हैदराबाद – 500007	आइसोक्यूसाइनेट, रिकर्ड मिश्र वैल्यू पैरोक्साइड
		वैल्यू वसीय अम्ल तत्व, सब्जी वसा में पशु शरीर
		फैट की उपस्थिति, कोल्ड टैस्ट, भौतिक तत्वों के
		लिए परीक्षण वनस्पति में निकल, सोयाबीन तेल
		में फासफोरस, विकृत गंधिता की उपस्थिति,
		घुलनशील रंग, गोमांस वसा की उपस्थिति,
		फासफोलिपिड्स टोकोफोरोल, ट्रांस फैटी अम्ल
		निर्धारण, नाशकजीवमार अवशिष्ट, भारी तत्व विश्लेषण

13.	निदेशक, नेशनल रिसर्च सैंटर ऑन मीट, चैंगीचेरेला, बुडुप्पल, हैदराबाद – 500092	भौतिक-रासायनिक विश्लेषण (मांस प्रजाति पहचान, समीपस्थ तत्व, पीएच वैल्यू, जलधारण क्षमता, मांस पिग्मेंटस, पायस बनाने की क्षमता, फ्री फैटीएसिड, पैरोक्साइड वैल्यू, टीडीए वैल्यू, क्लोस्ट्रोल कंटैंट, नाइट्रेट कंटैंट, मांस और मांस उत्पादों का सैन्सुरी मूल्यांकन, संरचना और कोमलता, यंत्रीय रंग वैल्यू और वधशाला बही:स्राव का सीओडी स्तर), सूक्ष्मजैविक विश्लेषण नाशकजीवमार अवशिष्ट और फैटी एसिड प्रोफाइल
14.	निदेशक, इंडियन इंस्टीट्यूट ऑफ क्रॉप प्रोसेसिंग टैक्नोलोजी, फूड सेफ़्टी एंड क्वालिटी टेस्टिंग लेबोरेट्री, पुडुकोट्टई रोड़, तंजावुर- 613005, तमिलनाडू	ताजा और प्रसंस्कृत खाद्य उत्पादों का पौष्टिक समीपस्थ और सूक्ष्म जैविक विश्लेषण, पैकेज़ बंद पेय जल का विश्लेषण, अनाज व अनाज से बने उत्पाद एवं मसालों में जीवनाशकमार अवशिष्ट, भारी धातुओं, माइक्रोवियल संदूषकों का विश्लेषण।

[फा. सं. 3-2/आर पी/स्टैंडर्ड/2012-एफएसएसएआई] आशीष बहुगुणा, मुख्य कार्यपालक अधिकारी

MINISTRY OF HEALTH AND FAMILY WELFARE

(FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA)

NOTIFICATION

New Delhi, the 7th December, 2015

S.O.3294 (E).—In exercise of the powers conferred under sub-section (2) of section 43 of the Food Safety and Standards Act, 2006 (34 of 2006), the Food Safety and Standards Authority of India hereby makes the following amendment in the notification of the Government of India in the Ministry of Health and Family Welfare (Food Safety and Standards Authority of India) number S.O. 3038 (E), published in the Gazette of India, Extraordinary, Part – II, Section – 3, sub-section(ii), dated the 2nd December, 2014, namely:-

In the said notification, for the Table and the entries relating thereto, the following shall be substituted namely:-

	"Table -1		
Serial	Name of the Referral Food Laboratory.	Local Areas or States or Union	
No.		territories.	
(1)	(2)	(3)	
1.	(i) Director,	Andhra Pradesh, Telangana, Orissa,	
	Central Food Laboratory,	Jammu and Kashmir, Karnataka, Kerala,	
	3 Kyd Street, Kolkata - 700016.	and Tamil Nadu.	
	(i) Director,		
	Food Research and Standardization Laboratory,		
	Ahinsa Khand-II, Indirapuram, Ghaziabad-201014.		

3.	(ii) Director, Food Safety and Analytical Quality Control	
	Laboratory, C/o. Central Food Technological	_
	Research Institute, Mysore –570013. (ii) Director,	and Puducherry.
	State Public Health Laboratory,	
	Stavely Road, Cantonment Water Works	
	Compound, Pune-411 001.	
3.	(i) Director,	Arunachal Pradesh, Chhattisgarh, Manipur,
	State Public Health Laboratory,	Meghalaya, Mizoram, Nagaland, Uttar
	Stavely Road, Cantonment Water Works	Pradesh, Sikkim, Tripura, Uttarakhand and
	Compound, Pune-411 001.	Union territories of Andaman and Nicobar
	(ii) Director,	Island and Lakshadweep.
	Central Food Laboratory,	
	3 Kyd Street, Kolkata 700016.	
4.	(i) Director,	Gujarat, Haryana, Himachal Pradesh,
	Food Research and Standardization Laboratory,	Maharashtra, Rajasthan, Punjab, Assam,
	Ahinsa Khand-II, Indirapuram, Ghaziabad-201014.	and Union territory of Chandigarh.
	(ii) Director,	
	Food Safety and Analytical Quality Control	
	Laboratory, C/o. Central Food Technological	
	Research Institute, Mysore –570013.	

Table -2		
Serial No.	Name of the Referral Food Laboratory.	All over India - as per Scope of Testing defined hereunder.
(1)	(2)	(3)
5.	Director, Indian Institute of Horticultural Research, Hessaraghatta lake post, Bangalore - 560 089.	Pesticide residue analysis of fruits and vegetables, cereals and pulses, water, spices (curry leaves), Nutritional, Proximate and microbiological analysis of fresh and processed food products.
6.	Director, Indian Institute of Vegetable Research, Post Bag No. 01; P.O. JAKHINI, (SHAHANSHAPUR), Varanasi - 221 305.	Analysis of pesticide residue, heavy metals, microbial contaminations, mycotoxins, antibiotics, disinfectants, colouring agents, adulterants, food additives, phtohaemagglutinin, allergens etc. in Vegetables.
7.	Director, Quality Evaluation Laboratory, Spices Board, Palarivattom P.O., Kochi – 682025.	Analysis of chemical contaminants (pesticide residues, heavy metals, illegal dyes and any other chemical contaminant), mycotoxins (aflatoxins, ochratoxin etc.), microbial contaminants, physical contaminants and adulterants in Spices.
8.	Director, Quality Evaluation Laboratory, Spices Board, Chuttugunta Center, GT Road, Guntur – 522004.	-Do-
9.	Director, Quality Evaluation Laboratory, Spices Board, Plot No. R-11, Sipcot Industrial Complex, Gummidipoondi, Thiruvallur District, Chennai – 601201.	-Do-

Quality Evaluation Laboratory, Spices Board, First Floor, Banking Complex II, Sector 19A, Vashi, Navi Mumbai – 400703. 11. Acting Director, Centre for Analysis and Learning in Livestock in Food (CALF), National Dairy Development Board (NDDB), Anand – 388001, Gujarat. 12. Director, Council of Scientific and Industrial Research -Indian Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. 12. Director, Council of Scientific and Industrial Research -Indian Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. 13. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 14. Director, Indian Institute of Crop Processing Technology, Food	10	D'	,
Spices Board, First Floor, Banking Complex II, Sector 19A, Vashi, Navi Mumbai – 400703. 11. Acting Director, Centre for Analysis and Learning in Livestock in Food (CALF), National Dairy Development Board (NDDB), Anand – 388001, Gujarat. 12. Director, Council of Scientific and Industrial Research -Indian Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. 13. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 14. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 15. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 16. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 17. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 18. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 19. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 19. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 10. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 10. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 10. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 11. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 12. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 13. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 14. Director, National Research Centre on Meat, Nationa	10.	Director,	-Do-
Banking Complex II, Sector 19A, Vashi, Navi Mumbai – 400703. 11. Acting Director, Centre for Analysis and Learning in Livestock in Food (CALF), National Dairy Development Board (NDDB), Anand – 388001, Gujarat. 12. Director, Council of Scientific and Industrial Research -Indian Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. 12. Director, Council of Scientific and Industrial Research -Indian Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. 13. Director, National Research Centre on Meat, Chengicherla, Buduppal, Hyderabad – 500092. 14. Director, Indian Institute of Crop Processing Technology, Food Image Analysis of Diesticute, Analysis of pesticides, antibiotics and veterinary drugs, microbial contaminants and mycotoxins, heavy metals, Polycyclic Aromatic pesticides, antibiotics and veterinary drugs, microbial contaminate and mycotoxins, heavy metals, Polycyclic Aromatic hydrocarbons, dioxin, other emerging contaminants and Microbial parameters in milk and milk Products. Analysis of mestals, Polycyclic Aromatic hydrocarbons, dioxin, other emerging contaminants and Microbial contaminate and processed food			
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14. Director, Indian Institute of Crop Processing Technology, Food analysis of fresh and processed food			profiles of meat and meat products".
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		Indian Institute of Crop Processing Technology, Food	
Safety and Quality Testing Laboratory, products;		Safety and Quality Testing Laboratory,	products;
Pudukkottai Road, Thanjavur – 613005, Tamil Nadu. Packaged Drinking Water analysis;			_ ·
Analysis of pesticide residues, heavy metals		· · · · · · · · · · · · · · · · · · ·	
and microbiological analysis of Cereals and			
Cereal Products and Spices.			

[F. No. 3-2/RP/Standards/2012 – FSSAI]

ASHISH BAHUGUNA, Chief Executive Officer